

LUNCH MENU

ANTIPASTI

MINISTRONE V

Home-made vegetable, mixed bean, ditalini pasta & San Marzano tomato soup with sourdough bread & butter.

ARANCINO AI FUNGHI

Truffled woodland mushrooms, smoked provola and pasta, crumbed & crisp-fried, served with truffle aioli.

BRUSCHETTA SALAME

Sourdough crostini, ricotta cheese, spianata salami & extra virgin olive oil.

CALAMARI CURCUMA

Crisp-fried turmeric, chilli, garlic and spring onion calamari with ginger mayo and lemon.

FOCACCIA PICCANTE VG

Stone-baked Romano-style flatbread, garlic, fresh chilli, Maldon sea salt, parsley & extra virgin olive oil.

CONTORNI

SOURDOUGH BREAD <small>VG</small>	4.50
NOCELLARA DEL BELICE GREEN OLIVES <small>VG</small>	4.50
GARLIC BREAD <small>V</small>	4.50
ROSEMARY FONDANT POTATO <small>VG</small>	4.50
RUSTIC CHIPS <small>VG</small>	4.50
SAFFRON MASH <small>VG</small>	4.50
SPINACH, RAISINS, PINE NUTS & CHILLI <small>VG</small>	4.95
SCAPECE COURGETTES <small>VG</small>	4.50
ROCKET & SHAVED GRANA PADANO	4.50
TOMATO, OREGANO & BASIL SALAD <small>VG</small>	4.50

PIATTI PRINCIPALI

INSALATA DI POLLO

Marinated & grilled chicken, baby gem lettuce, radish, caramelised onions, crispy potatoes, sourdough croutons, pine nuts & ginger mayo dressing.

PIZZA PAZZA

Stone-baked pizza, San Marzano tomato sugo, spicy 'Nduja, Italian sausage, pepperoni, ricotta cheese, Fior di latte mozzarella, black pepper & basil.

AMARONE STEAK SANDWICH

Pan-fried stripes of steak in Italian ciriola bread, salami Ventricina, Grana Padano, scapece courgettes, sun-dried tomatoes, rocket & spicy mayo, served with rustic chips.

TORTELLONI AI FUNGHI

Tortelloni stuffed with woodland mushrooms, mascarpone, truffle & wild mushroom sauce with pancetta crumb, ricotta salata and truffle oil.

PIZZA MARGHERITA D.O.P. **

Stone-baked sourdough pizza, San Marzano tomato sugo, Fior di latte & buffalo mozzarella, basil & extra virgin olive oil.

GAMBERI DEL RÉ

King prawns flambéed in vodka and cream, spicy shellfish bisque, chives and crisp-fried Arborio saffron risotto rice cake. (Supplement £3)

PIZZA 'NDUJA AFFUMICATA

Stone-baked sourdough pizza, spicy BBQ & 'Nduja San Marzano tomato sugo, red onion, smoked pancetta, black pepper, buffalo mozzarella, basil & extra virgin olive oil.

CASARECCE CON VERDURE *

Delicious rich San Marzano tomato & aubergine ragù with casarecce pasta, fresh basil, Fior di latte mozzarella & Pecorino Romano.

GLUTEN FREE PIZZA BASE £2.00
Vegan & gluten free.

GLUTEN FREE PASTA

Red lentil pasta available, vegan & gluten free. Just let your server know.

* Dish can be made vegan ** Dish can be made vegetarian

1 COURSES FROM £12.⁹⁵ · 2 COURSES FROM £17.⁹⁵

IF YOU HAVE A FOOD ALLERGY PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU
AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL OF WHICH GOES TO OUR TEAM.

VINI BIANCHI

PINOT GRIGIO. LA LAGUNA, DOC VENEZIE
£5.95 | £22.95

SAUVIGNON BLANC. ALTANA DI VICO,
IGT VENEZIE
£6.45 | £25.95

VERDICCHIO DEI CASTELLI DI JESI
CLASSICO, MONCARO, MARCHE
£7.25 | £29.95

ROERO ARNEIS. DEZZANI 'MONFRIGO',
ROERO
£7.95 | £32.95

FIANO. LUNATE FIANO, TRAPIANO,
SICILIA
£25.95

SOAVE CLASSICO, DOMINI VENETI ,
VENETO
£26.95

SAUVIGNON BLANC. VILLA CHIOPRIS,
FRIULI-VENEZIA GIULIA
£34.95

PINOT GRIGIO. TOMMASI, LE ROSSE
VIGNETO, DOC VENETO
£35.95

CHARDONNAY DEL VENETO.
SANTA CRISTINA, VENETO
£39.95

SAUVIGNON BLANC. VETTE DI SAN LEONARDO
£39.95

GAVI DI GAVI. DOCG 'POGGIO DEL TIGLIO',
GUIDO MAZZARELLO, PIEMONTE
£46.95

VINI ROSSI

BARBERA. LA FOLLIA DOC,
PIEDMONT
£5.95 | £22.95

MERLOT DEL VENETO, BOTTER ,
IGT VENETO
£6.45 | £25.95

PRIMITIVO DI PUGLIA.
CAMPAGNOLA BAROCCO, IGT PUGLIA
£7.25 | £29.95

SANGIOVESE. BOTTER CHIANTI
CLASSICO DOCG, TUSCANY
£7.95 | £32.95

CORVINA. CASTELFORTE AMARONE DELLA
VALPOLICELLA CLASSICO DOCG, VENETO
£9.45 | £39.95

CORVINA. CASTELFORTE DELLA
VALPOLICELLA DOC, VENETO
£26.95

MONTEPULICANO D'ABRUZZO.
CERULLI SPINOZZI DOC, TERAMO
£28.95

RIPASSO DOC, CASTELFORTE,
£32.95

NEBBIOLO. BAROLO FLORI DOCG, PIEMONTE
£44.95

SANGIOVESE. CAPRAIA CHIANTI RISVERSA
DOCG, CHIANTI CLASSICO
£46.95

VINI SPECIALE

TOMMASI, AMARONE DELLA VALPOLICELLA
CLASSICO
£72.95

AMBROSAN, NICOLIS, AMARONE DELLA
VALPOLICELLA CLASSICO
£74.95

CORVINA. ZENATO, AMARONE DELLA
VALPOLICELLA CLASSICO, VENETO. 2016
£99.95

BOLLA AMARONE DELLA VALPOLICELLA
£124.95

VINI ROSATI

PINOT GRIGIO ROSÉ. ANCORA,
IGT PAVIA
£6.25 | £24.95

ZINFANDEL ROSÉ. VILLA ROSELLA,
IGT VENETO
£6.45 | £25.95